

## **AMENDMENTS TO THE CLAIMS**

**1. (Original)** An oil-in-water type emulsion for light-exposing food comprising fat and nonfat milk solids, wherein the fat consists of non-milk fat, or non-milk fat and milk fat; the non-milk fat has such a constituent fatty acid composition that the total amount of lauric acid and palmitic acid is not less than 40%, the total amount of oleic acid, linoleic acid and linolenic acid is not more than 50%, and the total amount of linoleic acid and linolenic acid is not more than 5%; and the ratio of milk fat/total fat is not more than 0.95.

**2. (Original)** The oil-in-water type emulsion according to claim 1, wherein the oil-in-water type emulsion further comprises at least one ingredient selected from tocopherol and rutin.

**3. (Currently Amended)** The oil-in-water type emulsion according to claim 1 ~~or~~ 2, which is for photodegradation-resistance.

**4. (Currently Amended)** The oil-in-water type emulsion according to ~~any one of claims 1 to 3~~ claim 1, wherein the oil-in-water type emulsion is whippable.

**5. (Original)** A method for preventing photodegradation of an oil-in-water type emulsion comprising fat, nonfat milk solids, water and an emulsifier, which comprises:

using as the fat that consisting of non-milk fat, or non-milk fat and milk fat, wherein the non-milk fat has such a constituent fatty acid composition that the total amount of lauric acid and palmitic acid is not less than 40%, the total amount of oleic acid, linoleic acid and linolenic acid is not more than 50% and the total amount of linoleic acid and linolenic acid is not more than 5%; and the ratio of milk fat/total fat is not more than 0.95.

**6. (Original)** The method according to claim 5, wherein the oil-in-water type emulsion further comprises at least one ingredient selected from tocopherol and rutin.

7. **(Original)** The oil-in-water type emulsion according to claim 1, wherein the fat is non-milk fat and the emulsion is a nonfat milk solid-containing oil-in-water type emulsion comprising 1 to 12% by weight of fat and 3 to 26% by weight of nonfat milk solids; and the non-milk fat has such a constituent fatty acid composition that the total amount of lauric acid and palmitic acid is not less than 40%, the total amount of oleic acid, linoleic acid and linolenic acid is not more than 50% and the total amount of linoleic acid and linolenic acid is not more than 5%.

8. **(Original)** The oil-in-water type emulsion according to claim 7, wherein the nonfat milk solid-containing oil-in-water type emulsion further comprises tocopherol.

9. **(Original)** The oil-in-water type emulsion according to claim 7, which is an emulsion for blending use.

10. **(Original)** The oil-in-water type emulsion according to claim 7, which is an emulsion for blending into pudding, bavarois or jelly.